

PROVENCE

A TASTE OF FRENCH ELEGANCE

Inspired by the cuisine of Southern France, Stéphanie Le Quellec is a purist. Fuelled by passion and using her masterful understanding of flavours, she creates sophisticated dishes that are full of character. Winner of France's 'Top Chef' TV show, her two Michelin-starred restaurant "La Scène" in Paris presents creations that are imaginative, harmonious and precise.

Imbued with a touch of romance, Le Quellec's carefully curated menus at Provence bring you delicious French cuisine with the authentic taste of France. You'll savour inspiring dishes that evoke the warmth and glamour of the Côte d'Azur. An experience that brings you fine dining in a tranquil setting, together with a perfectly paired selection of wines from across the region.



ENTRÉES

	French onion soup with Gruyere cheese Französische Zwiebelsuppe mit Greyerzerkäse Soupe à l'Oignon et Gruyère	14€
V GF*	Beetroot salad with cream cheese, forest fruits and raspberry vinaigrette Rote-Bete-Salat mit Frischkäse, Waldfrüchten und Himbeer-Vinaigrette Salade de betteraves au fromage à la crème, fruits des bois et vinaigrette aux framboises	17€
GF*	Steamed mussels with Chardonnay wine and aromatic herbs Gedämpfte Muscheln mit Chardonnay Wein und aromatischen Kräutern Moules à la vapeur avec du vin de Chardonnay et des herbes aromatiques	22€
	Beef patties with foie gras and peach chutney Beef Patties Foie Gras und Pfirsich-Chutney Gallettes de bœuf foie gras et chutney de pêches	30€
DF GF*	Nicoise salad with tuna, mesclun, cucumber, tomatoes, round beans, artichokes, and boiled egg Nicoise-Salat mit Thunfisch, Mesclun, Gurken, Tomaten, Bohnen, Artischocken und gekochtem Ei Salade Niçoise avec thon, mesclun, concombre, tomates, haricots ronds, artichauts et oeuf dur	24€

V vegetarian option / GF gluten free option / VG vegan option / DF dairy free option

** May contain traces*

Although all due care is taken, dishes may still contain ingredients that are not set out on the menu and these ingredients may cause an allergic reaction. Guests with allergies need to be aware of this risk and should ask a member of the team for information on the allergen content of our food.

ENTRÉE

V GF*	Roasted tender courgettes, grilled fennel and citrus sauce "Vierge" Gebratene zarte Zucchini, gegrillter Fenchel und Zitrusauce "Vierge" Courgettes tendres rôties, fenouil grillé et sauce aux agrumes "Vierge".	21€
DF	Tuna tartare with hazelnut vinaigrette Thunfisch tartar mit Haselnussvinaigrette Tartare de thon à la vinaigrette aux noisettes	24€
	Beef tartare with celery root, pear and black truffle Rindertartar mit Selleriewurzel, Birne und schwarzem Trüffel Tartare de boeuf au céleri rave, poire et truffe noire	24€
GF* V	Green lentils salad with apple and burned tomatoes Grüner Linsensalat mit Apfel und gebrannten Tomaten Salade de lentilles vertes aux pommes et tomates brûlées	21€

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LA TERRE

GF*	Roasted chicken with summer vegetables, potato tart and sauce Diable Gebratenes Hähnchen mit Sommergemüse, Kartoffelkuchen und Sauce Diable Poulet rôti avec légumes d'été, tarte aux pommes de terre et sauce Diable	32€
GF*	Beef fillet with red pumpkin puree, gremolata, fresh asparagus, fondant potato and pepper sauce Beef-Filet mit rotem Kürbispüree, Gremolata, frischem Spargel, Fondantkartoffeln und Pfeffersauce Filet de boeuf avec purée de potiron rouge, gremolata, asperges fraîches, pommes de terre fondantes et sauce au poivre	38€
GF*	Slow cooked lamb shank with mashed potatoes and caramelized shallots Langsam gekochte Lammhaxe mit Kartoffelpüree und karamellisierten Schalotten Jarret d'agneau cuit lentement avec purée de pommes de terre et échalotes caramélisées	36€
V GF*	Caramelized chicory, pear, walnut praline, brie cheese Karamellisierter Chicorée, Birne, Walnussnougat und Brie-Käse Endive caramélisée, poire, praliné aux noix et brie	34€
VG GF*	Vegetable Ratatouille and cheese mousse with Herb de Provence Gemüseratatouille, Käs mousse, Kräutern der Provence Ratatouille de légumes, mousse de fromage aux herbes de Provence	25€

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LA MER

GF*	Cod fish with peas puree, artichokes, lemon oil and garlic emulsion Kabeljau mit Erbsenpüree, Artischocken, Zitronenöl und Knoblauchemulsion Morue à la purée de pois, artichauts, huile de citron et émulsion d'ail	33€
GF*	Salmon Barigoule with parsnip puree, carrots, chorizo, red cabbage and olive oil Barigoule vom Lachs mit Pastinakenpüree, Karotten, Chorizo, Rotkohl und Olivenöl Barigoule de Saumon avec purée de panais, carottes, chorizo, chou rouge et huile d'olive	38€
	Linguini with calamari, shrimps, red pepper confit, garlic and parsley Linguini mit Tintenfisch, Garnelen, Paprika-Confit, Knoblauch und Petersilie Linguini aux calamars, crevettes, poivron rouge confit, ail et persil	34€

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CHEESE PLATTER

V	Tomme, Comte, Mimolette, Brie, spiced prunes chutney and pear chutney Tomme, Comte, Mimolette, Brie, gewürztes Pflaumenchutney und Birnenchutney Tomme, Comte, Mimolette, Brie, chutney de pruneaux aux épices et chutney de poires.	18€
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DESSERT

V	Baba o Rhum with apricot soup Baba o Rhum mit Aprikosensupp Baba o Rhum avec soupe d'abricot	14€
V	Chocolate Moelleux Tartalette and vanilla ice cream Schokoladen-Möllleux-Törtchen und Vanilleeis Tartalette au chocolat Moellleux et glace à la vanille	14€
V GF*	Ile flottante with caramelized hazelnuts Inseledessert (ille flottante) mit karamelisierten Haselnüssen Ile flottante avec noisettes caramélisées	14€

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DESSERTS

VG	Antioxidant fruit salad with almonds, cherry sauce and fresh mint Antioxidantien-Fruchtsalat mit Mandeln, Kirschsauce und Minze Salade de fruits antioxydante avec amandes, sauce aux cerises et menthe	10€
VG	Ice cream selection Vanilla, Chocolate, Strawberry, Banana Eis Auswahl Vanille, Schokolade, Erdbeere, Banane Sélection de glaces Vanille, chocolat, fraise, banane	3€
VG	Sorbet Selection Lime, Mango Sorbet-Auswahl Mango, Limette Sélection Sorbets Mangue, citron vert	5€

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VEGAN MENU

Entrées

GF*	Nicoise salad with lettuce, beans, red pepper, radish, chickpeas and hazelnut vinaigrette Nicoise-Salat mit Salat, Bohnen, Paprika, Rettich, Kichererbsen und Haselnuss-Vinaigrette Salade Niçoise avec laitue, haricots, poivrons rouges, radis, pois chiches et vinaigrette aux noisettes	21€
GF*	Beetroot salad with berries and fresh horseradish Rote-Bete-Salat mit Beeren und frischem Meerrettich Salade de betteraves aux baies et raifort frais	21€
GF*	Roasted tender courgettes, fennel and citrus sauce "vierge" Gebratene zarte Zucchini, Fenchel und Zitronensauce "vierge" Courgettes tendres rôties, fenouil et sauce aux agrumes "vierge"	17€

Gluten Free Bread and Pasta available upon request.

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VEGAN MENU

Plats Principaux

	Linguini with hazelnut-basil pesto and pan-fried zucchini	25€
	Linguini mit Haselnuss-Basilikum-Pesto und gebratener Zucchini Linguini au pesto noisette-basilic et poêlée de courgettes	
GF*	Caramelized chicory, pear and walnut praline	26€
	Karamellierte Chicorée, Birnen und Walnuss praline Endive caramélisée, praline de poire et noix	
GF*	Vegetable Ratatouille with tomato sauce and basil	24€
	Gemüseratatouille mit Tomatensauce und Basilikum Ratatouille de légumes à la sauce tomate et au basilic	

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VEGAN MENU

Dessert

GF*	Poached pear with spicy crumble and red wine Pochierte Birne mit würzigen Streuseln und Rotwein Poire pochée avec crumble épicé et vin rouge	14€
	Antioxidant Fruit Salad with almonds, cherry sauce and mint leaves Antioxidantien-Fruchtsalat mit Mandeln und Minze Salade de fruits antioxydante avec amandes et menthe	10€
	Sorbet Selection Lime, Mango Sorbet-Auswahl Mango, Limette Sélection Sorbets Mangue, citron vert	5€

Gluten Free Bread and Pasta available upon request.

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KIDS MENU

Entrées

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| VG GF | Mini tomato salad with cucumber, peppers and olives
Mini Tomatensalat mit Gurke, Paprika und Oliven
Salade de tomates cerises accompagnées de concombre, poivrons et olives | 10€ |
| VG GF | Mini mixed salad with iceberg, cucumber, corn, carrot and olive oil
Mini gemischter Salat mit Eisberg, Gurke, Mais, Karotte und Olivenöl
Mini salade mixte avec iceberg, concombre, maïs, carotte et huile d'olive | 10€ |
| GF* | Nicoise salad with tuna, mesclun, cucumber, tomatoes, round beans and boiled egg
Salat Nicoise mit Thunfisch, Mesclun, Gurken, Tomaten, Bohnen und gekochtem Ei
Salade niçoise au thon, mesclun, concombre, tomates, haricots ronds et œuf dur | 14€ |

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KIDS MENU

Plats Principaux

V	Linguini pasta with tomato sauce and Gruyere Cheese Linguini-Nudeln mit Tomatensauce und Gruyere-Käse Pâtes Linguini avec sauce tomate et fromage Gruyère	26€
GF*DF*	Grouper fillet with steamed vegetables Zackenbarschfilet mit gedünstetem Gemüse Filet de bar aux légumes vapeur	23€
GF*DF*	Roasted chicken fillet with baby potatoes and grilled asparagus Gegrilltes Hähnchenschlegel mit Babykartoffeln und gegrilltem Spargel Cuisse de poulet rôtie avec pommes de terre grelots et asperges grillées	23€
	Kids burger with tomato, lettuce and French fries Kinderburguer mit Tomate, Salat und Pommes frites Burger enfant avec tomates, laitue & frites	12€
V	Pizza Margherita with Mozzarella and tomato sauce Pizza Margarita mit Mozzarella und Tomatensauce Pizza margarita avec mozzarella et sauce tomate	12€

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KIDS MENU

Desserts

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|----|---|-----|
| V | Iles flottante with caramelized hazelnuts
Iles flottante mit karamellisierten Haselnüssen
Iles flottantes aux noisettes caramélisées | 10€ |
| V | Chocolate Moelleux Tartalette and vanilla ice cream
Schokoladen-Mölleux-Törtchen und Vanilleeis
Tartelette Mölleux au chocolat et glace à la vanille | 10€ |
| VG | Fruit salad with seasonal fruit
Antioxidantien-Fruchtsalat mit Mandeln und Minze
Salade de fruits antioxydante avec amandes et menthe | 10€ |
| V | Ice cream selection
Vanilla, Chocolate, Strawberry, Banana
Eis Auswahl
Vanille, Schokolade, Erdbeere, Banane
Sélection de glaces
Vanille, chocolat, fraise, banane | 3€ |

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TODDLER'S MENU

VG DF* GF*	Cream of green vegetables, rice and olive oil Crème aus grünem Gemüse, Reis und Olivenöl Crème de légumes verts, riz et huile d'olive	9€
DF* GF*	Cream of chicken, potato, carrots and celery Crème aus Huhn, Kartoffeln, Karotten Crème de poulet, pomme de terre, carottes	10€
DF* GF*	Cream of poached fish fillet, zucchini, carrots and potatoes Crème vom Fischfilet, Zucchini, Karotten und Kartoffeln Velouté de filet de poisson poché, courgettes, carottes et pomme de terre	10€
V	Cream of seasonal fruit and biscuits Saisonalere Früchte- und Biskuitbrei Velouté de fruits de saison et ses biscuits	9€

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All of our "Ikos Andalusia Baby" choices have been prepared with fresh ingredients & virgin olive oil with no salt or pepper added. Die "Ikos Andalusia Baby" Auswahl sind mit frischen Zutaten gekocht und natives Olivenöl, ohne Pfeffer und Salz. Toutes nos sélections "Ikos Andalusia Baby" ont été préparées avec ingrédients frais et huile d'olive vierge sans sel ni poivre ajouté